



Maruto Sea Vegetables, Inc.

Sake Collection



Yamagata, Japan



Imported by



Maruto Sea Vegetables, Inc.

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<https://maruto-usa.com/>



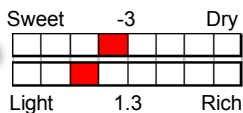
Yamagata Ji-zake Rokkasen Co., Ltd.



Rokkasen Co., Ltd.

<https://yamagata-rokkasen.co.jp/>

Rokkasen is located in the foothills of the Ohu Mountain Range, near the center of Yamagata Prefecture, and sometimes referred to as the "backbone of Japan." The name Rokkasen means "six poet laureates" and is taken from a group of six great poets representative from two ancient imperial anthologies known as the Kokinshu and the Shin-kokinshu. These thoughts of our ancestors, and the pure heart of the brewers comes is revealed, and this reverberates in peoples' hearts much like a poem. We want to beloved in this way, and with this thought we named our sake.



Case Qty : 6

1.8L
720ml

Temahima Junmai Daiginjo

Temahima Junmai Daiginjo

Premium Sake of the highest peak of Rokkasen. It is made from 100% "Yukimegami," Yamagata Prefecture's preferred rice for sake brewing. It is an elegant sake with a gorgeous floral aroma and soft taste.

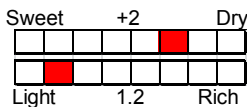
Type of rice: Yukimegami

Class: Junmai Daiginjo

ABV: 16%

SMV (Shudo) : -3 Acidity (Sando) : 1.3

| | | |
|-----------------|--------|---|
| Flavor | Nose | Melon, Apple and Peach with flavorful aroma |
| | Palate | Sweet rice, Banana and Honeydew |
| Savory | | Semi-thick and semi-sweet with dry finish |
| Drink recommend | | Any |



Case Qty : 6

1.8L
720ml

Temahima Daiginjo

Temahima Daiginjo

Premium Sake of the highest peak of Rokkasen. The handstamp on the left is the drumming of taste. You can enjoy a gorgeous scent and a clear feeling of crisp taste!

Type of rice: Yamadanishiki

Class: Daiginjo

ABV: 16%

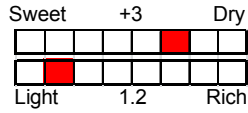
SMV (Shudo) : +2 Acidity (Sando) : 1.2

| | | |
|-----------------|--------|--|
| Flavor | Nose | Pear, Apple, Citrus and Mint flavor |
| | Palate | Brilliant flavor of melon and citrus with floral essence |
| Savory | | Sharp with round and clean |
| Drink recommend | | Cooled |





Yamagata Ji-zake Rokkasen Co., Ltd.



Case Qty : 12
300ml

Yamahoushi Daiginjo

Yamahoushi Daiginjo

It is aromatic and soft, and the more you drink it, the more flavorful it becomes.

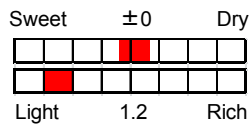
Type of rice: Yukimegami

Class: Daiginjo

ABV: 16%

SMV (Shudo) : +3 Acidity (Sando) : 1.2

| | | |
|-----------------|--------|--|
| Flavor | Nose | Solid flavor of marshmallow roasted full-bodies flavor |
| | Palate | Bread, Corn and Yeasty Rice |
| Savory | | Rich, round expansive and sharp |
| Drink recommend | | Cooled |



Case Qty : 6
720ml

Yamahoushi Junmai Ginjo

Yamahoushi Junmai Ginjo

You can enjoy the richness of soft rice flavor. Popularity in Japan has soared rapidly. It is a delicious sake at any temperature.

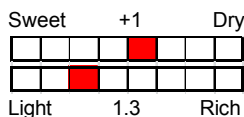
Type of rice: Dewasansan

Class: Junmai Ginjo

ABV: 16%

SMV (Shudo) : ±0 Acidity (Sando) : 1.2

| | | |
|-----------------|--------|---|
| Flavor | Nose | Berry, Mint, Apple, Peach and Vanilla essence |
| | Palate | Sweet Rice and Lavender aroma |
| Savory | | Soft round silky and clean and slippery |
| Drink recommend | | Any |



Case Qty : 6
1.8L

Yamahoushi Junmai

Yamahoushi Junmai

It is a Sake that you can enjoy comfortably with delicious acidity, a gorgeous scent, and a refreshing sweetness.

Type of rice: Dewa no Sato

Class: Junmai

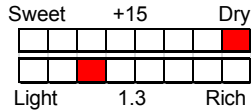
ABV: 15%

SMV (Shudo) : +1 Acidity (Sando) : 1.3

| | | |
|-----------------|--------|--|
| Flavor | Nose | Melon and Blueberry flavor |
| | Palate | Floral aroma added yeast extracted from Abelia |
| Savory | | Fresh with breeze |
| Drink recommend | | Any |



Yamagata Ji-zake Rokkasen Co., Ltd.



Case Qty : 6
720ml

Rokkasen Junmai SuperDry

Rokkasen Junmai SuperDry

It is very clean and sharp sake as you feel "Sake made out from rice". It is a versatile sake dose not getting tired of drinking.

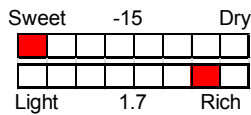
Type of rice: Dewa no Sato

Class: Junmai SuperDry

ABV: 15%

SMV (Shudo) : +15 Acidity (Sando) : 1.3

| | | |
|-----------------|--------|-------------------------|
| Flavor | Nose | Peach and Lychee flavor |
| | Palate | Mint and tannin flavor |
| Savory | | Super clean with breeze |
| Drink recommend | Cooled | |



Case Qty : 6
720ml

Rokkasen Godanjikomi Junmai

Rokkasen Godanjikomi Junmai

It is real sake of tasting of rice from old fashioned to modern times. Winning many awards proves "Best of All".

Kan Sake Award "GRAND GOLD PRIZE"

Type of rice: Yamagata rice

Class: Junmai

ABV: 15%

SMV (Shudo) : -15 Acidity (Sando) : 1.7



最高金賞

| | | |
|-----------------|--------|---|
| Flavor | Nose | Lychee, Ripe Cherry and Mushroom flavor |
| | Palate | Sweet rice and Cherry aroma |
| Savory | | Nice syrup slide down the throat |
| Drink recommend | Any | |

Geographical Indication Yamagata (GI YAMAGATA)

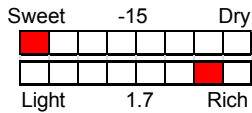
In December of 2016, the Yamagata Sake Brewers Association received the "GI Yamagata" certification from the Japanese government. The GI system is aimed at protecting the name of producing areas as intellectual property: for example, the world-famous "Bordeaux," "Champagne," and "Scotch." In Japan, there is a great deal of highly appraised, quality sake produced with the influence of unique climates, regional customs, food cultures, and sake-brewing techniques. Yamagata Sake is the first Japanese sake to be awarded a GI designation that indicates an entire prefecture as the producing area. We can now offer sake branded "Yamagata," meaning that the sake is made from ingredients originating in Yamagata, and is also brewed, stored, and bottled in Yamagata. Yamagata Sake, well known as "smooth, pure, and delicious Japanese sake," is created through the combination of a natural environment with distinct seasons and the spirit of rice farmers and sake-brewers.



Location of Yamagata



Yamagata Ji-zake Rokkasen Shuzo Co., Ltd.



Case Qty : 12

300ml

Rokkasen Junmai Nigori

Rokkasen Junmai Nigori

It is sweet and a refreshing aftertaste.

It is a well-balanced Sake with a gentle aroma and a soft taste that attracts the drinker.

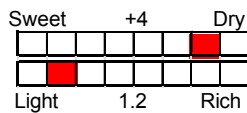
Type of rice: Yamagata rice

Class: Junmai

ABV: 15%

SMV (Shudo) : -15 Acidity (Sando) : 1.7

| | | |
|-----------------|--------|---|
| Flavor | Nose | Cream, Sweet Rice, Nougat and Yogurt flavor |
| | Palate | Banana aroma |
| Savory | | Elegant and very drinkable |
| Drink recommend | | Any |



Case Qty : 12

300ml

Rokkasen Fresh Nama Ginjo

Rokkasen Fresh Nama Ginjo

No heating pasteurized Sake makes Glorious Aroma and fresh flavor. Yet, made with quality Ginjo. It's easy to drink and goes well with any meal.

Type of rice: Miyamanishiki

Class: Nama Ginjo (Nama Zake)

ABV: 13%

SMV (Shudo) : +4 Acidity (Sando) : 1.2

| | | |
|-----------------|--------|-------------------------|
| Flavor | Nose | Peach and Pear flavor |
| | Palate | Citrus flavor with Mint |
| Savory | | Clean, fresh and sharp |
| Drink recommend | | Cooled |



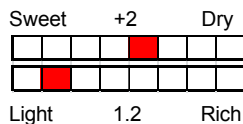
Yamagata Ji-zake Chiyokotobuki Toraya Co., Ltd.



Chiyokotobuki Toraya Co., Ltd.

<http://www.chiyokotobuki.com/>

We had started brewing sake since Year 1697 at Yamagata, Japan. Traditionally, our brewing method of sake has been succeeded by local skilled master's handcrafts. Having realized that it is important to brew Ji-zake (local sake) with locally produced materials (rice since Year 2001) and developed ingredients such as yeast and kobo. Rice we use, are local rice produce research groups supports of process of cultivation from planting to harvest.



Case Qty : 12
720ml

Case Qty : 20
300ml

Toranoko Junmai Daiginjo

Toranoko Junmai Daiginjo

Toranoko implies "Most precious thing that can possess". This exquisite Sake features a floral aroma with full-body will delight you!

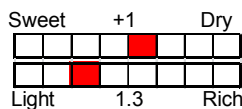
Type of rice: Yukimegami

Class: Junmai Daiginjo

ABV: 15.7%

SMV (Shudo) : +2 Acidity (Sando) : 1.2

| | | |
|-----------------|--------|--|
| Flavor | Nose | Fabulous collection of Pear, Apple, Melon, Kiwi with Sweet Rice and Floral aroma |
| | Palate | Dried fruit tones that hint Vanilla |
| Savory | | Slippery in the glass and crispy |
| Drink recommend | | Cooled |



Case Qty : 12

720ml

Chiyokotobuki Junmai Ginjo

Chiyokotobuki Junmai Ginjo

"Chiyokotobuki" is made by a long period of time of fermentation under low temperature, this makes clear and light tasting with the crispy aroma of fermentation.

Type of rice: Dewasansan

Class: Junmai Ginjo

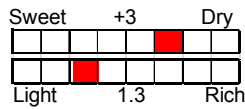
ABV: 15%

SMV (Shudo) : +1 Acidity (Sando) : 1.3

| | | |
|-----------------|--------|---|
| Flavor | Nose | Melon, Chestnut and Apricot flavor |
| | Palate | Milky and fruity (Melon), Crème Brulee |
| Savory | | Soft and clean brew, Elegant and supremely balanced as smooth as velvet |
| Drink recommend | | Cooled |



Yamagata Ji-zake Chiyokotobuki Toraya Co., Ltd.



Case Qty : 12
720ml

Toji no Kurakakushi Junmai Ginjo

Toji no Kurakakushi Junmai Ginjo

This is a secret sake that has been produced for the purpose of preserving Toji's skills. It is popular for its fine balance of clear, high-quality flavor and moderate ginjo aroma that spreads in your mouth.

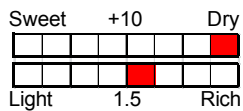
Type of rice: Miyamanishiki

Class: Junmai Ginjo

ABV: 15.3%

SMV (Shudo) : +3 Acidity (Sando) : 1.3

| | | |
|-----------------|--------|---|
| Flavor | Nose | Floral (Lily) and Blueberry aroma |
| | Palate | Pear, Melon and Mint flavor |
| Savory | | Extremely drinkable collection of sawdust, grain, mineral water, silky and slippery and dry |
| Drink recommend | | Cooled |



Case Qty : 6
1.8L

Case Qty : 30
300ml

Onikara Junmai Dry

Onikara Junmai Dry

"Onikara" tastes extremely dry. You feel sniff of full-body aroma and find sensational satisfaction! It has a smooth and crisp taste that can be enjoyed with any dish.

Type of rice: Haenuki

Class: Junmai Dry

ABV: 15%

SMV (Shudo) : +10 Acidity (Sando) : 1.5

| | | |
|-----------------|--------|---|
| Flavor | Nose | Beautiful blend of Flower blossoms, Peach, Radish as Spring water |
| | Palate | Apricot, Pear and Sweet Rice aroma, flavor of Olive and Watercress |
| Savory | | Shimmers in one's mouth as roundness is quite prominent and appealing with tannin |
| Drink recommend | | Cooled |



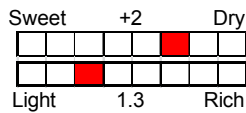
Yamagata Ji-zake Uyo-Otokoyama Brewing Co., Ltd.



Uyo-Otokoyama Shuzo had more than two Century ago established in Year 1789. Traditional goal had been succeeded to brew sake with “not getting tired of drinking” and “mild but deep in taste” with fine and pure water come out from deep in ground.

Uyo-Otokoyama Brewing Co.,Ltd.

<http://www.otokoyama.co.jp/>



Case Qty : 10

720ml

Koten Junmai

Koten Junmai

Mild and yet dry taste expose crispy and deep aroma in a mouth. You can be enjoyed chilled, at room temperature, or hot.

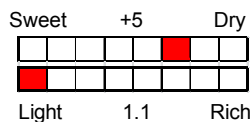
Type of rice: Dewasansan

Class: Tokubetsu-Junmai

ABV: 15.2%

SMV (Shudo) : +4 Acidity (Sando) : 1.2

| | | |
|-----------------|--------|--|
| Flavor | Nose | Honeydew Melon, White Grape, Crispy Apple |
| | Palate | Rich and zesty in a single glass is a great accomplish |
| Savory | | Ripe and full-bodied |
| Drink recommend | | Cooled |



Case Qty : 10

900ml

Karai-Sake (Dry Sake)

Karai-Sake (Dry Sake)

Mild but deep in taste and dry makes not getting tired of drinking. It is also recommended for people who drink a lot.

Type of rice: Haenuki/Miyamanishiki

Class: Futsu-shu

ABV: 15.2%

SMV (Shudo) : +5 Acidity (Sando) : 1.1

| | | |
|-----------------|--------|---|
| Flavor | Nose | Mild collection of sawdust, Grain, Mineral water and Cereal element |
| | Palate | Cantaloupe and Jolly Rancher Mellon with smooth taste |
| Savory | | Slippery and dry |
| Drink recommend | | Cooled |

